CHEFMAN®

ULTIMATE BLENDER

17 PIECE SET

USER GUIDE

Now that you have purchased a Chefman® product you can rest assured in the knowledge that as well as your 3-year parts and labor warranty you have the added peace of mind of dedicated helplines and web support.

AFTER SALES SUPPORT

☎ (USA) 888-315-8407

customerwarranty@rjbrands.com

MODEL: RJ28-17 SERIES

READ ALL INSTRUCTIONS BEFORE USE

For your safety and continued enjoyment of this product, always read the instruction manual before using.

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Introduction

Congratulations!

You have made an excellent choice with the purchase of this quality Chefman® product. By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of Chefman®.

We want you to be completely satisfied with your purchase so this Chefman® product is backed by a comprehensive manufacturer's 3-year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 3-year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your receipt). This guarantee is in addition to your statutory rights. Your statutory rights are not affected. This limited warranty does not apply in cases of damage caused by accident, improper use, abuse and force majeure.

This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever. In case of questions or technical problems please call the following toll-free help line number: 888-315-8407, Monday – Friday 9am to 5pm EST.

If the appliance has to be returned to us, it must be packed correctly as we cannot accept any responsibility for damage caused in transit.

Safety Instructions

IMPORTANT SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY**.

When using electrical appliances, basic safety precautions should always be followed to prevent the risk of fie, electric shock, burns, or other injuries or damages.

- **Read all instructions.**
- To protect against risk of electrical shock do not put the cord or the blender's power base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts.
- Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- The use of attachments, including cups, not recommended by the manufacturer may cause injury to persons.
- Do not use outdoors or in a damp area.
- Do not let cord hang over edge of table or counter.
- Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used but must be used only when the blender is not running.
- Blades are sharp. Handle carefully.
- Always operate blender with lid in place.
- Do not blend hot liquids.
- Cup must be properly tightened and in place before operating the appliance.
- Do not use appliance for other than intended use.
- Do not attempt to defeat the interlock mechanism.

SAVE THESE INSTRUCTIONS

Safety Instructions (cont'd)

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply extension cord is used:

1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and:
2. The cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced. Please return it to an authorized service representative.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

This appliance must be grounded while in use.

CAUTION: To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

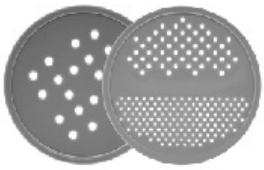
IMPORTANT

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

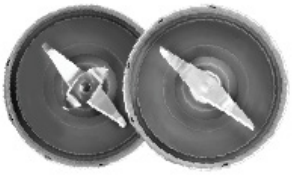
Features

1 Small Grinding Cup
1 Motor Base



1 Shaker Lid - Large Holes
1 Shaker Lid - Small Holes

4 Comfort Lip Rings

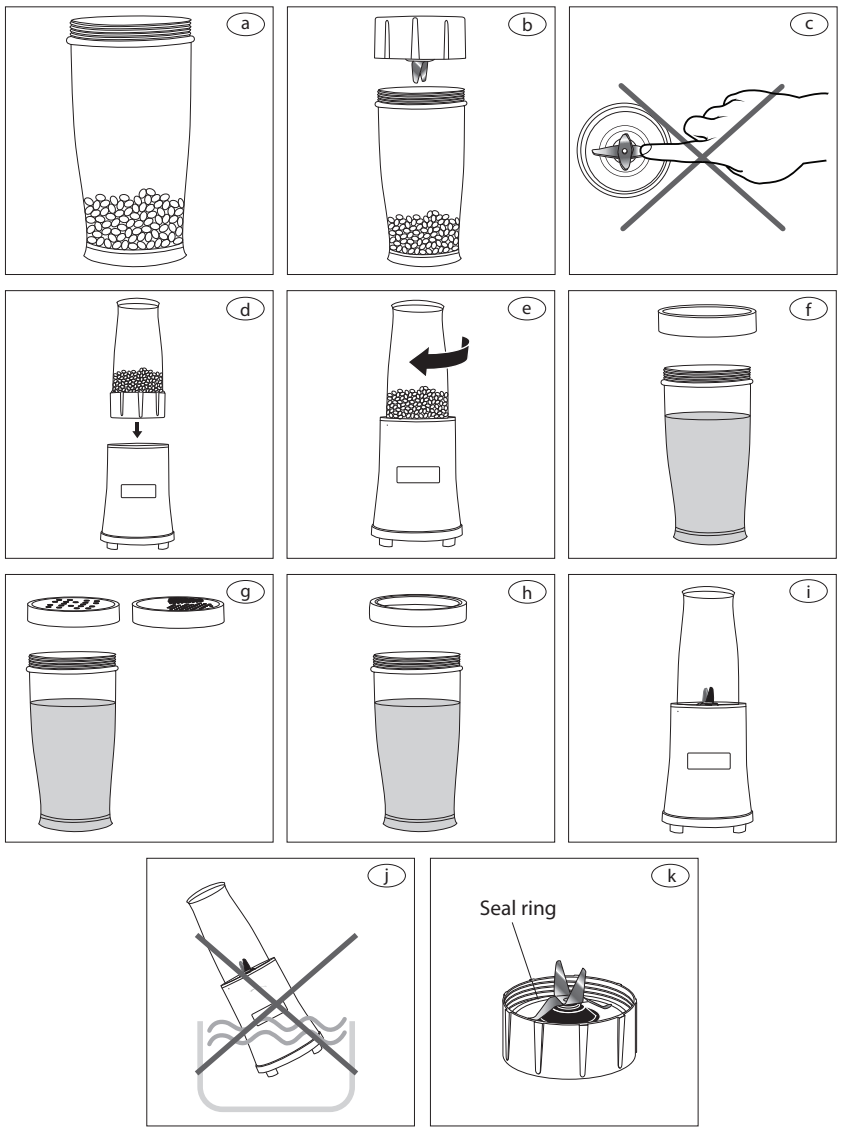


1 Blending Cross Blade
1 Grinding Flat Blade

2 Solid Lids

5 Tall Blending Cups

Operating Instructions



Operating Instructions (cont'd)

BEFORE FIRST USE

- Remove all packaging materials, labels and/or stickers from your blender.
- Check that all parts are enclosed and that the unit is not damaged. Clean the appliance and all accessories.

Warning: Do not immerse the power base in water or any other liquids. This may result in electrical shock or damage to the appliance (fig. j).

OPERATING INSTRUCTIONS

Before starting any operation, always make sure the power cord is unplugged.

- Place the power base on a flat surface. Make sure that the power cord is disconnected from power.
- Peel or core any fruits/vegetables and cut them into small chunks. Do not overfill the cups to avoid spillage:

CUP	MAXIMUM CAPACITY
Tall cup	13.5 oz.
Small cup	2 oz. (solid food)

- Choose the desired cup and fill with prepared food (figs. a / b).

Warning: The blades are very sharp. Always handle blade assemblies with care. Do not touch the blades, this may cause injuries (fig. c).

Warning: Do not fill cups with hot liquids or run appliance empty.

Hint: For best results, cut solid food into approximately 0.5 inch to 1 inch cubes. Cut cheese into pieces no larger than 0.5 inch.

- Assemble the appliance according to the food type you would like to process.

CUP & BASE	SUITABLE FOR
Tall cup with Blending base	Blending juices and shakes
Small cup with Grinding base	Grinding coffee beans

Operating Instructions (cont'd)

Warning: Always ensure the blending base or the grinding base is securely screwed on and tightened onto the cup or before activating the appliance.

- Connect the power plug to a wall outlet.
- Position the cup with base on the drive shaft (fig. d). To activate the blender, align the tabs on the cup with the blending base or grinding base and twist clockwise until it locks in place (fig. e).
- To switch off the blender, turn it counterclockwise until it stops. Disconnect the plug from the wall outlet before removing the cup from the power base.

Hint: Operate the blender for only as long as needed to reach the right consistency.

Never use the blender for more than 3 minutes at a time. After use, let it cool for at least 3 minutes before you start using it again.

- Turn the cup around, so that the blending base or grinding base faces upwards. Unscrew the blending base or grinding base of the cup.
- To ensure that the content stays fresh, screw supplied solid lid on the cup (fig. f).

Hint: Store any unused portions using the solid lid in the refrigerator.

- To remove pulp or larger food particles from your drink, screw either shaker lid with small holes or shaker lid with large holes onto the cup (fig. g).
- Cover cups with the lip rings to enjoy the freshly made drink directly out of the cup (fig. h).

Cleaning and Maintenance

CLEANING

Clean the single server blender after every use. This appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.

- Always unplug the appliance from the outlet before cleaning:

PART	HOW TO CLEAN
Power base Power cord with plug	Clean the outside of the power base with a slightly damp soft cloth. **Warning:** Never immerse the power base in water or other liquids (fig. j). Never disassemble the power base.
Blades	**Caution:** The blades are very sharp. Clean carefully. Danger of injuries !
Blending base Tall cups Small cup Grinding base Other accessories	Remove the parts from the power base. Rinse under warm running water, or in the dishwasher. Do not immerse any of these parts in boiling water. Be careful not to damage or lose the sealing ring (fig. k).

- Do not use abrasive cleansers.
- Dry all parts and reassemble the appliance (fig. i).

STORAGE

Clean and dry all parts before storing. Store the blender in its box or in a clean, dry place. Never wrap the power cord around the blender.

Recipes

SPICY JALAPEÑO SALSA

½
½ jalapeño pepper; seeds removed
1 fresh tomato; core removed and cut into 4 pieces
1 clove garlic
½ small onion
2 tbsp lime juice
1 tsp salt
⅛ tsp pepper
¼ cup extra virgin olive oil

Combine all ingredients in the tall blending cup. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute.

SALSA

½
¼ medium onion
½ jalapeño pepper (increase or decrease to taste)
¼ bell pepper (seeds removed)
2 Roma tomatoes
½ peeled clove of garlic (increase or decrease to taste)
1 tbsp fresh cilantro (stems removed)
1 tbsp lemon juice
½ tsp lemon zest

Cut onion into quarters and distribute evenly in tall blending cup. Cut ½ jalapeño pepper in quarters and distribute evenly in the cup. Cut bell pepper into quarters and distribute

Recipes (cont'd)

TRADITIONAL BASIL PESTO

½
½ jalapeño pepper; seeds removed
1 cup packed basil leaves
1 clove garlic
2 tbsp pine nuts
⅓ cup parmesan cheese
⅓ cup extra virgin olive oil

Combine all ingredients in the tall blending cup. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached.
Hint: Replace basil with one cup of sun dried tomatoes to make a delicious tomato pesto!

FAST AND EASY BEAN DIP

½
1½ cups into canned or dry cooked beans
3 tbsp mayonnaise or salad dressing
1 clove garlic; finely chopped
Salt and pepper to taste

Combine all ingredients in the tall blending cup. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Add water to thin dip, if needed. Turn cup counterclockwise to stop when desired consistency is reached.
Hint: Add chili or cayenne pepper for an extra kick!

Recipes (cont'd)

GUACAMOLE

½
1 avocado
¼ cup onion
½ clove garlic, peeled
1 tbsp fresh cilantro (remove stems)
1 tbsp lemon juice
½ tsp salt

Cut avocado in half and remove the seed. Using a spoon, scoop the avocado out of the shell and place in the tall blending cup. Do not discard the seed. Combine remaining ingredients in the tall blending cup. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached. Remove to small serving bowl. Place avocado seed in the guacamole. The seed will help to keep the guacamole fresh.

CAESAR DRESSING

½
½ cup mayonnaise
½ tbsp lemon juice
½ tsp worcestershire sauce
1 clove garlic
¼ cup parmesan cheese
½ tbsp milk or cream
Salt and pepper to taste

Combine all ingredients in the tall blending cup. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached.

Recipes (cont'd)

CREAMY ALFREDO SAUCE

½
½ cup cream cheese
1 cup milk
3 tbsp grated parmesan cheese
1 clove garlic
1 tbsp pepper
½ tsp salt
½ cup fresh parsley

Combine all ingredients in the tall blending cup. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached. Place contents into a microwavable bowl and heat to desired temperature. Stir and serve over hot pasta.

CREAMY EGG-NOG

½
2 egg yolks
¼ cup sugar
¼ tsp salt
¼ tsp vanilla
1¼ cups milk
Add a sprinkle of nutmeg

Combine all ingredients in the tall blending cup. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. Turn cup counterclockwise to stop when desired consistency is reached. Serve at desired temperature.

Recipes (cont'd)

CREAM OF ASPARAGUS SOUP

½
1 cup asparagus heads
1 clove garlic
2 tbsp chopped onions
½ cup chicken or vegetable stock
3 tbsp milk (or cream)
Salt and pepper to taste

Add asparagus, garlic, onion and chicken stock to a microwavable bowl and heat until asparagus is soft. Combine all ingredients in the tall blending cup. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached.

CREAM OF SPINACH SOUP

½
1 tsp butter
½ cup onion (chopped)
¾ cup chopped spinach, frozen (thawed to room temperature)
¼ tsp salt
¼ tsp black pepper
1 cup chicken broth
½ cup half-and-half

In a saucepan, sauté onion in butter. Reduce heat to medium and add spinach until evenly cooked. Add salt, pepper and chicken broth. Bring to boil stirring frequently. Reduce heat and simmer 5 minutes. Place in refrigerator and allow to cool. Before serving, add cooled mixture to tall blending cup. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached. Return soup to saucepan and add half-and-half. Heat on low to medium heat, stirring until mixture is evenly heated for serving.

Recipes (cont'd)

CHOCOLATE-BANANA MILKSHAKE

½
1 scoop vanilla ice cream
1 banana
½ cup chocolate milk

Combine all ingredients in the tall blending cup. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached.
Hint: Add chocolate syrup to make your milkshake even richer!

BANANA-BERRY SMOOTHIE

½
1 banana
½ cup blueberries
⅛ tsp vanilla
½ cup yogurt
½ cup previously finely crushed ice
Splash of orange juice or milk

Combine all ingredients in the tall blending cup. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached.

STRAWBERRY-BANANA-MANGO SMOOTHIE

½
1 banana
½ cup sliced mango
3-4 strawberries
1 tbsp of orange juice
½ cup yogurt
½ cup previously finely crushed ice

Combine all ingredients in the tall blending cup. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached.

Terms and Conditions

CHEFMAN LLC warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of THREE (3) years. CHEFMAN LLC, at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, CHEFMAN LLC will repair or replace the same effecting all necessary parts replacements for a period of three years from the date of purchase. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

This warranty is available to consumers only. You are a consumer if you own a CHEFMAN® Ultimate Blender - 17 Piece Set that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

CONDITIONS: This warranty is valid for the original USA retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on CHEFMAN LLC Products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product; improper voltage or current; use contrary to the operation instructions; deviation from instructions regarding storage and transportation; repair or alteration by anyone other than CHEFMAN LLC or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN LLC shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental of consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: If your CHEFMAN® Ultimate Blender - 17 Piece Set should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-888-315-8407 Ext: 400 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Chefman, 873 Route 45, Suite 101, New City, NY 10956.

To facilitate the speed and accuracy of your return, please enclose $15.00 for shipping and handling of the product. Please only pay by money order.

This warranty is effective for the time periods listed above and subject to the conditions provided for within this policy.

CHEFMAN is a registered trademark of PLUS ITS CHEAP, LLC.

Warranty Card

CHEFMAN®

ULTIMATE BLENDER - 17 PIECE SET

Your details:

Name _____

Address _____

_____

_____

☎ _____ **E mail** _____

Date of purchase* _____

*** We recommend you keep the receipt with this warranty card**

Location of purchase _____

Description of malfunction:

Return your completed warranty card to:

RJ Brands
873 Route 45
Suite 101
New City, New York
10956

AFTER SALES SUPPORT

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customerwarranty@rjbrands.com

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3-YEAR LIMITED WARRANTY

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